CDA

RC 9621 .. Twin Cavity Ceramic Cooker

Manual for Installation, Use and Maintenance

CE

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Important

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Appliance Information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

Declaration of CE Conformity

This cooker has been designed, constructed and marketed in compliance with:
- Safety requirements of EU Directive "Low Voltage" 2006/95/EC;
- Protection requirements of EU Directive "EMC" 2004/108/EC;
- Requirements of EU Directive 93/68/EEC.

CE

Important Information for Correct Disposal of the Product in Accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.
The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.
Read the instructions carefully before installing and using the appliance.

– After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.

  In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

– Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

– Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.

– **IMPORTANT**: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

– Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

– Do not operate your appliance by means of an external timer or separate remote-control system.

– Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

– **WARNING**: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.

– Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
– Do not touch the appliance with wet or damp hands (or feet).
– Do not use the appliance whilst in barefoot.
– If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
– The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
– After use, ensure that the knobs are in the off position.
– Children less than 8 years of age shall be kept away unless continuously supervised.
– This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
– The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
– **WARNING**: During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  – Care should be taken to avoid touching heating elements (on the hob and inside the oven).
  – The door is hot, use the handle.
  – To avoid burns and scalds, young children should be kept away.

– Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.

– **WARNING**: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

– **WARNING**: Danger of fire: do not store items on the cooking surfaces.

– Do not place or leave empty pans on the glass ceramic hob.

– Do not allow heavy or sharp objects to drop on the glass ceramic hob.

– Do not scratch the hob with sharp objects. Don't use the hob as a work surface.

– **WARNING**: If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call CDA Customer Care.

– **WARNING**: When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

– **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
  – Furnish the interior of the oven as described in the chapter "CLEANING AND MAINTENANCE".
  – Switch on the empty oven on max to eliminate grease from the heating elements.
  – Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.

– **CAUTION**: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
– Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
– **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
– Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
– Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
– Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
– Do not stand on the cooker or on the open oven door.
– Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
– **SAFE FOOD HANDLING**: Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
– **WARNING**: Take care NOT to lift the cooker by the door handle.

Features and Technical Data

Vitroceramic Cooking Hob

1. 3 circuits cooking zone	Ø 180 mm	1700 W
2. 3 circuits cooking zone	Ø 145 mm	1200 W
3. Oval cooking zone	Ø 145 x 250 mm	1800/1000 W
4. Double cooking zone	Ø 210/120 mm	2100/700 W
5. 3 circuits cooking zone	Ø 145 mm	1200 W
6. Cooking zone residual heat indicators		

Attention:
Detach the appliance from the mains if the ceramic hob is cracked and contact CDA Customer Care.

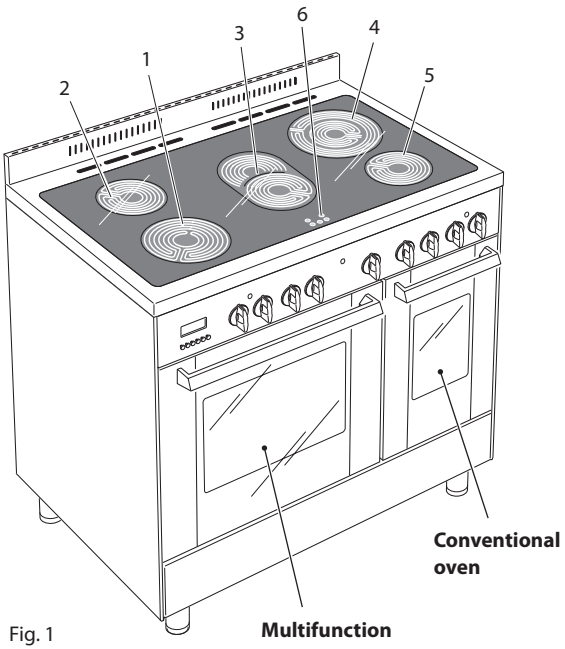


Fig. 1

Control Panel

Controls Description

1. Front right cooking zone control knob
2. Rear right cooking zone control knob
3. Central cooking zone control knob
4. Rear left cooking zone control knob
5. Front left cooking zone control knob
6. Multifunction main oven switch control knob
7. Multifunction main oven thermostat control knob
8. Electronic programmer (main oven only)
9. Conventional oven thermostat control knob
10. Conventional oven switch control knob

Pilot Lamps:

11. Main oven thermostat indicator light
12. Conventional oven thermostat indicator light
13. Cooking hob ON indicator light

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. The cooling fan may also operate when the oven is switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

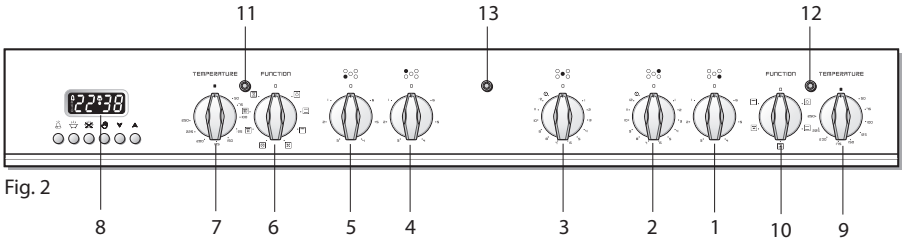


Fig. 2

Electronic Programmer (Main Oven Only)

The electronic programmer is a device that groups together the following functions:
- 24 hour clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Programme for automatic oven cooking
- Programme for semi-automatic oven cooking.

Description of the buttons:	
Symbols	**Description**
	Timer
	Cooking time
	End of cooking time
	Manual position and cancellation of the set cooking program
	To increase the numbers on the digital display
	To decrease the numbers on the digital display.

Description of the illuminated symbols:	
Symbols	**Description**
AUTO flashing	Programmer in automatic position but not programmed.
AUTO always lit	Programmer in automatic position with program set.
	Automatic cooking taking place.
	Timer in operation
and **AUTO** flashing	Program error. (The time of day lies between the calculated cooking start and end time).

Note:
Select a function by the respective button and, in 5 seconds, set the required time with the Ⓐ/Ⓥ buttons ("one-hand" operation).
After a power cut the display resets to zero and cancels the set programs.

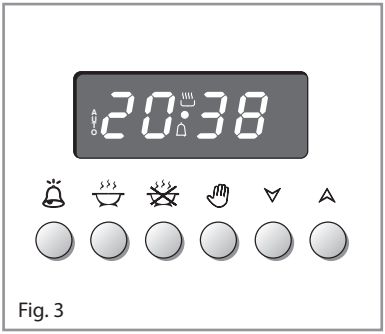


Fig. 3

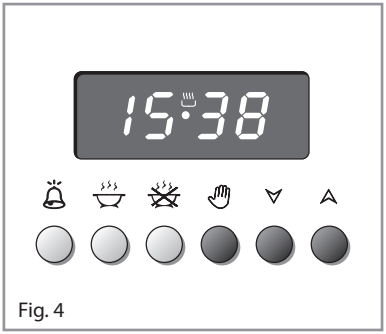


Fig. 4

Electronic Clock (fig. 4)

The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes. Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.
To set the correct time of day it is necessary to push the button and then the or button until you have set the correct time. In another way push simultaneously the two buttons and at the same time push the or button.
Note: If the clock is reset it deletes any previously set programs.

Normal Cooking without the Use of the Programmer

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button (**AUTO** will be switched off and the symbol will go on - Fig. 5).
Attention: If the **AUTO** is steadily lit (which means a cooking program has already been set), the program can be cancelled and switched to manual by pushing the button .
If the oven is switched on, you must switch off manually.

Electronic Timer

The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes. If the **AUTO** is flashing push the button.
To set the time, push the button and the or until you obtain the desired time in the panel (fig. 6).
Having finished the setting, the clock hour will appear on the panel and the symbol will be illuminated.
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .
At the end of the time, the symbol will disappear and the buzzer will sound and continue for approximately 7 minutes or until a button is pressed (not the / buttons).
After a short time the display will revert back to the time of day.

Setting the Frequency of the Audible Signal

The buzzer has 3 different tones and can be changed by pressing the button, but only when the time of day is displayed.

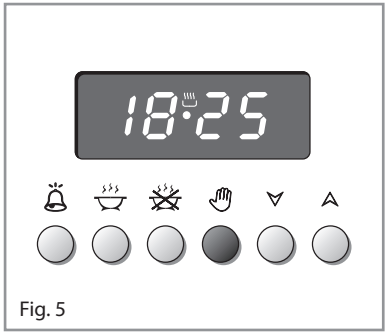


Fig. 5

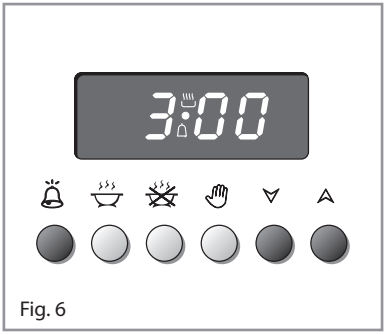


Fig. 6

Automatic Oven Cooking

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.

These operations are done in the following way:

1. Set the length of the cooking period by pushing the button and the button to increase, or to decrease if you have passed the desired time (fig. 7). The AUTO and the symbol will illuminate.
2. Set the end of the cooking time by pressing the button (the cooking time already added to the clock time will appear), and the button (fig. 8); if you pass the desired time you may get back by pushing the button.
   After this setting, the symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.
3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.
During cooking, the symbol remains illuminated.
By pushing the button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the / buttons. Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the button.

Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.

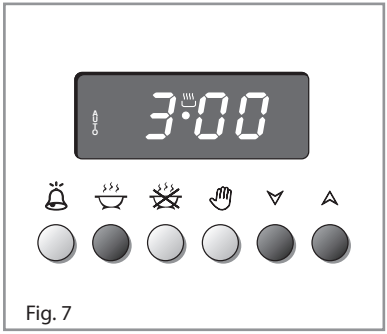


Fig. 7

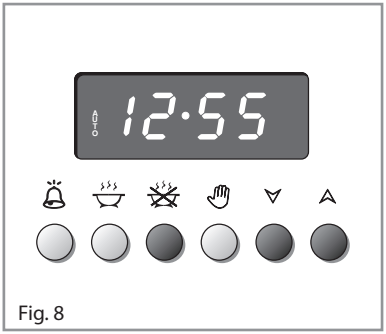


Fig. 8

Semi - Automatic Cooking

This is used to switch the oven off automatically after the desired cooking time has elapsed.
There are two ways to set the semi-automatic cooking function:

1. Set the length of time you need to cook the food by pushing the button and the button to advance, or to go backwards (Fig. 9).
   This sets the desired "stop" time.
   AUTO and the symbol will be on.

   or

2. Set the time you need the food to stop cooking by pushing the button and the button to advance, or to go backwards if you have passed the desired time (Fig. 10).
   AUTO and the symbol will be on.

Then set the temperature and the cooking program (see the relevant sections).
The oven is switched on and it will switch off automatically at the end of the desired time.
During cooking, the symbol remains on and by pressing the button you can see the time that remains until the end of the cooking.

The cooking program can be cancelled at any moment by pushing the button.

At the end of the cooking period, the oven and the symbol will disappear, **AUTO** will flash and a buzzer will sound and can be stopped by pushing any of the buttons except the /.

Turn the function selector switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the button.

Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.

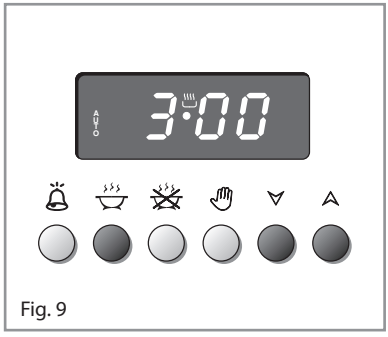


Fig. 9

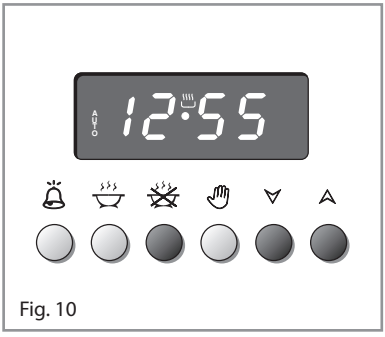


Fig. 10

How to Use the Vitroceramic Hob

The ceramic surface of the hob allows a fast transmission of heat in the vertical direction, from the heating elements underneath the ceramic glass to the pans sat on it.

Important Note:

The heating elements incorporate a thermolimiter that switches the element ON/OFF during use to prevent the ceramic glass from overheating.
The use of incorrect pans and/or wrong pan positioning will cause the temperature limiter to operate more frequently, resulting in a reduction of cooking performance.

3 Circuit Radiant Zones

Incorporating 3 heating elements (fig. 12) you can control and light up all 3 together or separately by selecting from the 6 positions on the control knob (fig. 11).
The working temperature required is reached in a very short time.

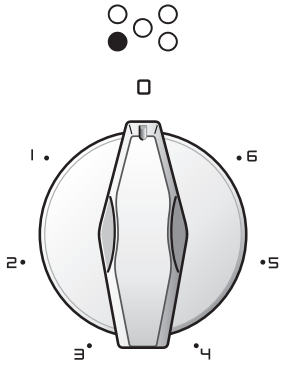


Fig. 11

Fig. 12

Double and Oval Radiant Zones

The heating element is formed of a coil of resistant material which reaches the working temperature quickly.
Operation of the cooking zone is controlled by a continuous energy regulator from “1” to “12” (maximum temperature) (fig. 13).

To turn on both zones of the double element, turn the double element knob fully clockwise to the position ⊙ .
To reduce the heat of the full double element, turn its knob anticlockwise to setting 12 or lower.
Adjust the heat during cooking as necessary.

Note: if you leave the knob at the ⊙ position, the full double element will remain at the highest heat setting.
To **return to using only the inner zone of the double element**, first turn the knob to the □ (off) position (you should feel a click) and then clockwise to a setting from 1 to 12.

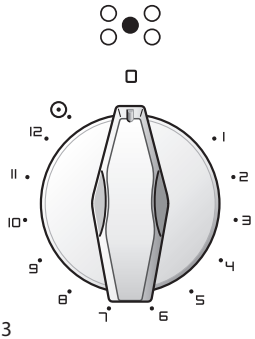


Fig. 13

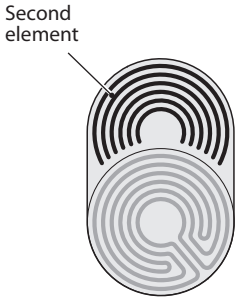


Fig. 14

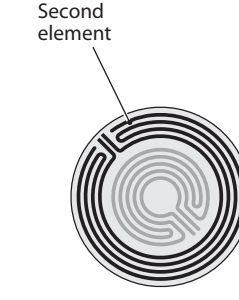


Fig. 15

Cooking Hints

Position		Type of cooking
0	**0**	Switched OFF
1 **2**	**1** **2**	For melting operations (of butter or chocolate).
2	**2** **3** **4**	To keep foods warm or heat small quantities of water.
3	**4** **5** **6**	To heat greater quantities of water and to whip creams and sauces.
3 **4**	**6** **7**	Slow boiling, e.g. spaghetti, soups, boiled meats, to continue steam heating of roast meats and stews.
4	**7** **8**	For all kinds of fried foods, steaks, cutlets and cooking without a lid.
4 **5**	**8** **9** **10**	For browning of meat, cooked potatoes, fried fish and for boiling large quantities of water.
6	**11** **12**	Rapid frying, grilled steaks, etc.
-	⊙	Switching on the second element (Double and oval radiant plates only)

After a short period of use, experience will teach you which setting is the right one for your needs.

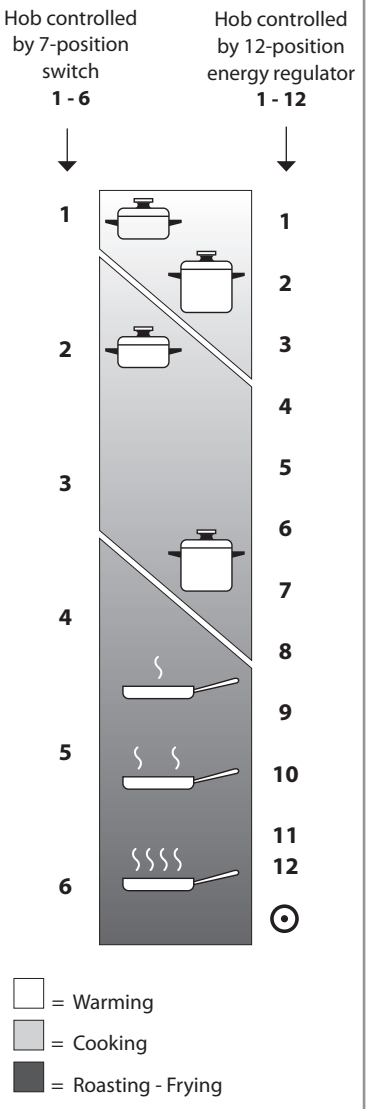


Fig. 16

Residual Heat Indicator

The hob also features 5 warning lights which are connected to the corresponding plates.
When the temperature of a cooking plate is above 60°C, the relevant warning light will also light up to warn of heat on the surface of the hob.
This light stays on after the cooking plate has been switched off to show that the hob surface is still hot.
This residual heat will last for a long time after the cooking plate has been switched off.
During this time you should avoid touching the hob surface over the cooking area.
Please pay special attention to ensure that children are not allowed near the hob.
The light will switch off automatically as soon as the surface temperature of the cooking plate falls below 60°C.

Cooking Hints:

– To reduce the cooking time, you can turn the control knob to the max when you switch the plate on.
After a short time you can set the control knob to the position required for cooking.
– You should only use pots and pans with flat bases (pans with the test mark for glass-ceramic hobs are available from specialist shops).
The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.
– Since the cooking surface will stays hot for a certain time after the plate has been switched off, you can switch it off 5 or 10 minutes before the end of the cooking.
The residual heat of the hob will complete the cooking.
– To save electricity, use pan lids whenever possible.
– Never cook the food directly on the glass ceramic cooktop.

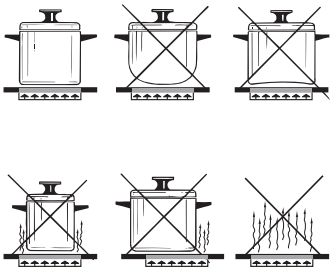


Fig. 17

Deep Fat Frying

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.
DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.
In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.
Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30minutes before moving the pan.
DO NOT USE WATER ON THE FIRE.

– Do Not Use Glassware on Ceramic Hobs.
– Do Not Use Pans with Rough Circular Machined Base.

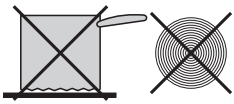


Fig. 18

Safety Hints:

- Before you switch the hob on, make sure you know which knob controls the required cooking plate. We advise you to set the pan over the cooking plate before switching it on. Remove the pan after you have switched the cooking plate off.
- Do not use pots and pans with rough bases (pay attention to cookware made of cast-iron). Rough bases can damage (scratch) the glass surface of the hob.
  Make sure that the bottom of the pan is dry and clean.
- Pots with aluminium bottoms may leave silver streaks or spots on the hob.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully remove any food debris (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Pan handles should never stand out beyond the kitchen worktop, as there is a great danger of knocking the pan over.
  This will also ensure that children cannot reach them.
- **Do not use the hob if the glass surface is broken or cracked in any way. Please disconnect the hob from the mains and contact the after-sales service.**
- Do not lean over the cooking plate when in use.
- Do not lay cooking foil or plastic materials on the ceramic surface when it is hot.
- Remember that the surface remains hot for a long time (about 30 min.) after the cooking plate has been switched off.
- Follow the cleaning instructions carefully.

Cleaning the Hob

Before you begin cleaning make sure that the appliance is switched off.

Remove spillages and other types of incrustations.
Dust or food particles can be removed with a damp cloth.
If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
All traces of the cleaner must be removed with a damp cloth.
Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.
If any of these products items have melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a scraper to avoid any permanent damage to the surface of the hob. (Specific ceramic hob).
Avoid using a knife or other sharp utensils since these can damage the ceramic.
Do not use steel wool or an abrasive sponge which could scratch the surface permanently.

ATTENTION: MOST IMPORTANT!
If cleaning the glass ceramic hob using a special scraper tool take extra care to avoid damaging the seal at the edges of the glass ceramic surface.

Fig. 19

How to Use the Multifunction Main Oven

General Features

Attention:
The oven door becomes very hot during operation.

As its name indicates, this is an oven that presents particular features from an operational point of view.
In fact, it is possible to insert 7 different programmes to satisfy every cooking need.
The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

– Bottom element 1200 W
– Top element 1000 W
– Grill element 2000 W
– Circular element 2200 W

Note:
Upon first use, it is advisable to operate the oven for 30 minutes in the position and for another 30 minutes at the maximum temperature (thermostat knob on position 250) in the positions and , to eliminate possible traces of grease on the heating elements.
Clean the oven and accessories with warm water and washing-up liquid.

WARNING:
The door is hot, use the handle.

ATTENTION - MOST IMPORTANT
Pay special attention not to touch the hot heating element inside the oven cavity.

Operating Principles

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

a. by normal convection
The heat is produced by the upper and lower heating elements.

b. by forced convection
A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.
It is possible to cook several dishes simultaneously.

c. by semi-forced convection
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation
The heat is radiated by the infra red grill element.

e. by radiation and ventilation
The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation
The food is defrosted by using the fan only function without heat.

Thermostat Knob (fig. 20)

This only sets the cooking temperature and does not switch the oven on.
Rotate clockwise until the required temperature is reached (from 50 to 250°C).
The light between the thermostat and the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.
The light will cycle on and off during cooking in line with the oven temperature.

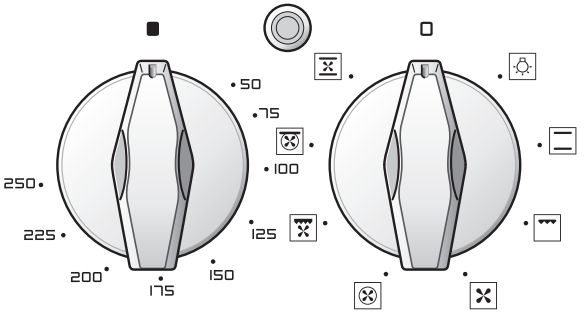


Fig. 20 Fig. 21

Function Selector knob (fig. 21)

Rotate the knob clockwise to set the oven for one of the following functions.

Oven Light

By setting the knob to this position, only the oven light comes on.
It remains on in all the cooking modes.

Traditional Convection Cooking

The upper and lower heating elements come on. The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob.
The oven must be preheated before cooking.

Recommended for:
Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.

Grilling

The infrared grill element comes on. The heat is dispersed by radiation.

Use with the **oven door closed** and the thermostat knob to position **225°C** for max 15 minutes, then to position **175°C.**
For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.
It is recommended that you do not grill for longer than 30 minutes at any one time.
Caution: the oven door becomes very hot during operation. Keep children well out of reach.

Defrosting Frozen Foods

Only the oven fan comes on. Use with the thermostat knob set to "■" - other positions have no effect. The food is thawed by ventilation without heating.

Recommended for:
Quick thawing of frozen foods; 1kg requires approximately 1 hour.
Thawing times vary according to the quantity and type of food to be thawed.

Hot Air Cooking

The circular element and fan come on. The heat is dispersed by forced convection and the temperature can be regulated to between 50° and 250°C via the thermostat knob. The oven does not require preheating.

Recommended for:
Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.

Ventilated Grill Cooking

The infrared grill element and the fan come on. The heat is dispersed mainly by radiation and the fan then distributes it all over the oven.
Use with the door closed. The temperature can be regulated via the thermostat knob to between 50° and 175° max.
The oven must be preheated for approximately 5 minutes. For cooking hints, see the chapter "GRILLING AND AU GRATIN.

Recommended for:
Grilling where quick browning on the outside is required to keep the juices in.
For example: veal steaks, chops, hamburgers etc.
It is recommended that you do not grill for longer than 30 minutes at any one time.
Caution: the oven door becomes very hot during operation. Keep children well out of reach.

Maintaining Temperature After Cooking or Slowly Heating Foods

The upper heating element, the circular element and the fan come on.
The heat is dispersed by forced convection with greater intensity in the upper part.
The temperature can be set to between 50° and 140°C via the thermostat knob.

Recommended for:
Keeping food warm after any type of cooking. Slow heating of cooked food.

Convection Cooking with Ventilation

The upper and lower heating elements come on and the fan.
The heat coming from above and below is dispersed by convection with ventilation.
The temperature can be set to between 50° and 250°C via the thermostat knob.

Recommended for:
Voluminous dishes and large quantities which require the same degree of cooking both inside and out, for example rolled roasts, turkey, roast legs, cakes etc.

Cooking Advice

Sterilization

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

a. Set the switch to position .
b. Set the thermostat knob to position 185 °C and preheat the oven.
c. Fill the dripping pan with hot water.
d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

Regeneration

Set the switch to position and the thermostat knob to position 150° C.
Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at 150°C.

Simultaneous Cooking of Different Foods

The MULTI-FUNCTION oven set on position and gives a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavors together. This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.
The only precaution to follow are:

– The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
– The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

Grilling and "Au Gratin"

Grilling may be done on position of the switch, because the hot air completely envelops the food that is to be cooked.
Set the thermostat to position 175 °C and after having preheated the oven, simply place the food on the rack.
Close the door and let the oven operate with the thermostat on position 175 °C, until grilling is done.
Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.

Grilling with the oven door closed.
It is recommended that you do not grill for longer than 30 minutes at any one time.
Caution: the oven door becomes very hot during operation. Keep children well out of reach.

Roasting

To obtain classical roasting, it is necessary to remember:
– that it is advisable to maintain a temperature between 180° and 200 °C.
– that the cooking time depends on the quantity and the type of foods.

Use of the Grill

– Preheat the oven for about 5 minutes.
– Introduce the food to be cooked, positioning the rack as close to the grill as possible.
– The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

How to Use the Conventional Oven

General Features

As its name indicates, this is an oven that presents particular features from an operational point of view. The conventional oven is provided with 3 heating elements which are:

– Bottom element 735 W
– Top element 643 W
– Grill element 1332 W

Attention:
The oven door becomes very hot during operation.

Note:
Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position and for another 15 minutes in the position to eliminate possible traces of grease on the heating elements. liquid.

WARNING:
The door is hot, use the handle.

ATTENTION - MOST IMPORTANT
Pay special attention not to touch the hot heating element inside the oven cavity.

Thermostat Knob (fig. 23)

This only sets the cooking temperature and does not switch the oven on.
Rotate clockwise until the required temperature is reached (from 50 to 250°C).
The light between the thermostat and the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.
The light will cycle on and off during cooking in line with the oven temperature.

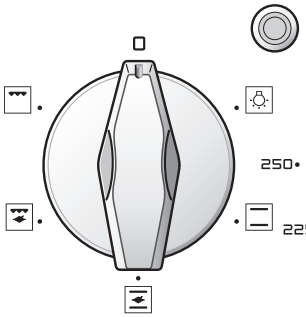


Fig. 22

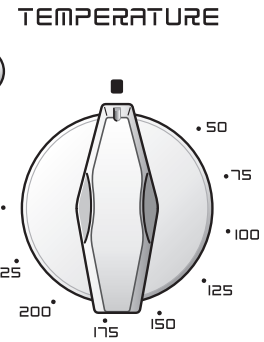


Fig. 23

Function Selector Knob (fig. 22)

Rotate the knob clockwise to set the oven for one of the following functions.

Oven Light

By setting the knob to this position, only the oven light comes on.
It remains on in all the cooking modes.

Traditional Convection Cooking

The upper and lower heating elements come on.
The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob. The oven must be preheated before cooking.

In the position the rotisserie motor comes on for cooking with the rotisserie.

Recommended for:
Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.

Traditional Grilling

The infrared grill element comes on. The heat is dispersed by radiation.

Use with the **oven door closed** and the thermostat knob to position **225°C** for max 15 minutes, then to position **175°C.**

In the position the rotisserie motor comes on for cooking with the rotisserie.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.
It is recommended that you do not grill for longer than 30 minutes at any one time.
Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

Use of the Grill

Switch the grill on, setting the two knobs:
– Function selector to ▭ or ▭ position.
– Thermostat selector to position **225°C** for 15 minutes then to **175°C**.

Leave to warm up for approximately 5 minutes with the door **closed**.
Place the food inside positioning the rack as near as possible to the grill.
Insert the drip pan under the rack to collect the cooking juices.
Grilling with the oven door closed and **do not for longer than 30 minutes at any one time.**

Attention: the oven door becomes very hot during operation.

Keep children away.

Rotisserie

The oven is equipped with a rotisserie.
This device is made up of:
– an electrical motor mounted on the rear part of the oven
– a stainless steel rod, equipped with a detachable heat resistant handle and 2 positioning forks
– a rotisserie support to be inserted into the central rack holders of the oven.

Use of the Rotisserie

– Insert the dripping pan into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
– Put the meat to be cooked onto the rod, being careful to secure it in the centre with the positioning forks.
– Insert the rod into the motor opening and rest it on the rotisserie support; then remove the handle by turning it to the left.

The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

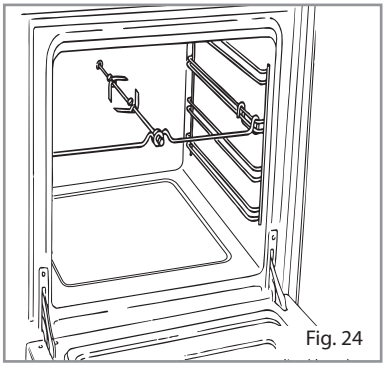


Fig. 24

Do's and do not's

– Do always grill with the oven door closed.
– Do read the user instructions carefully before using the cooker for first time.
– Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
– Do clean your oven regularly.
– Do remove spills as soon as they occur.
– Do always use oven gloves when removing food shelves and trays from the oven.
– Do not allow children near the cooker when in use.
– Do not allow fat or oils to build up in the oven trays, or oven base.
– Do not place cooking utensils or plates directly onto the oven base.
– Do not grill food containing fat without using the grid.
– Do not cover the grilling grid with aluminium-foil.
– Do not use the oven tray for roasting.
– Do not place hot enamel parts in water. Leave them to cool first.
– Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).
– Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
– Do not attempt to repair the internal workings of your cooker.
– Do remove the protective film before the first use.
– **Fire risk!** Do not store flammable material in the oven or in the storage compartment.

For Your Safety

– The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.
– Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.
– **Attention: The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.**
– Household appliances are not intended to be played with by children.
– Keep children away from the appliance during use.
– Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
– Do not operate your appliance by means of an external timer or separate remote-control system.

Important Notes

Installation, and any demonstration, information or adjustments are not included in the warranty.
The cooker must be installed by a suitably qualified and registered person in accordance with the relevant Standards.

Care and Maintenance

Important:
As a safety measure, before you start cleaning the cooker be sure to disconnect it from the mains supply.
– Do not use cleaning products with a chlorine or acidic base.
– Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
– The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category.
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Spillage

Any spillage should be dealt with as soon as possible to prevent it becoming burnt on.

Vitroceramic Cooking Hob

- See page 17.

Enamelled Parts

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products. Dry preferably with a micro fibre or soft cloth.

Stainless Steel, Aluminium, Painted Parts and Silk-screen Printed Surfaces

Clean using an appropriate product. Always dry thoroughly.
Stainless steel surfaces: can be cleaned with an appropriate stainless steel cleaner.
IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.
CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

Changing the Oven Light

1. Disconnect the electrical power supply (for example, by switching off the main power switch).
2. Unscrew the light cover
3. Fit a new bulb.
4. Refit the cover.

Note:
Use only bulbs designed to resist up to 300°C with the following characteristics: 230 V, type E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.

Removal of the Inner Glass Door Panel

– The inner glass door panel can easily be removed for cleaning by unscrewing the four screws (fig. 25).
– When re-assembly ensure that the inner glass is correctly positioned and do not over tighten the screws.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

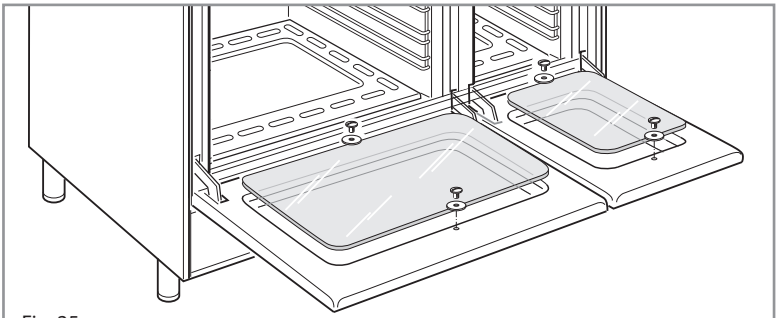


Fig. 25

Storage Compartment

– The storage compartment is accessible through the pivoting panel.

Attention: Do not store flammable material in the oven, or the storage compartment.

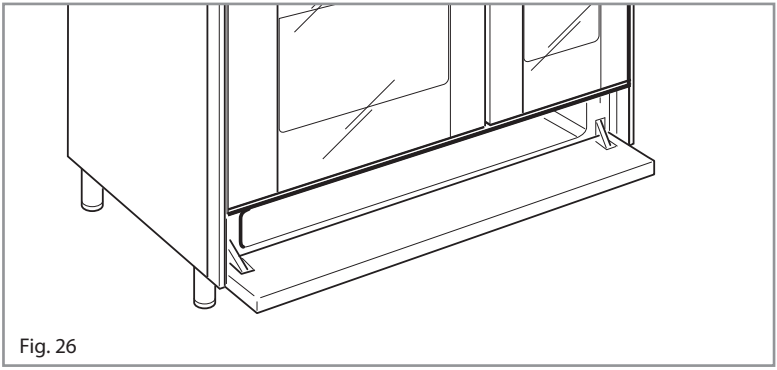


Fig. 26

Inside of Oven

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.
NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

Assembling and Dismantling of the Side Runner Frames

– Fit the side runner frames into the holes on the side walls inside the oven (Fig. 27).
– Slide into the guides, the shelf and the tray (fig. 28).
The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
– To dismantle, operate in reverse order.

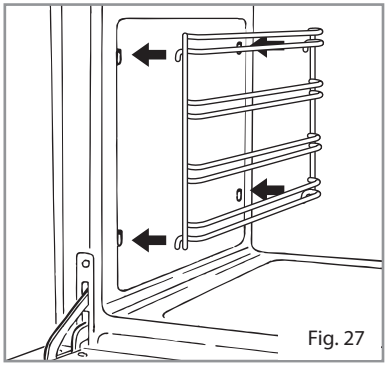


Fig. 27

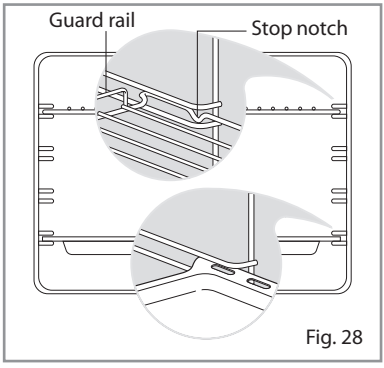


Fig. 28

Removing the Oven Door

The oven door can easily be removed as follows:

– Open the door to the full extent (Fig. 29a).

– Open the lever "**A**" completely on the left and right hinges (Fig. 29b).

– Hold the door as shown in Fig. 29.

– Gently close the door (fig. 24c) until left and right hinge levers "**A**" are hooked to part "**B**" of the door (fig. 29b).

– Withdraw the hinge hooks from their location following arrow "**C**" (Fig. 29d).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

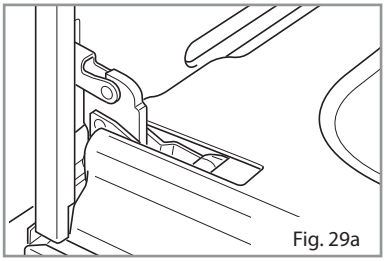


Fig. 29a

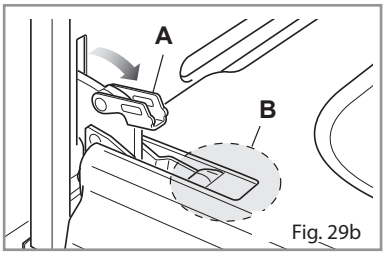


Fig. 29b

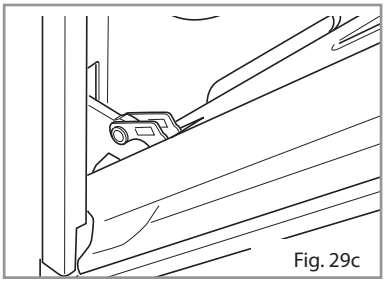


Fig. 29c

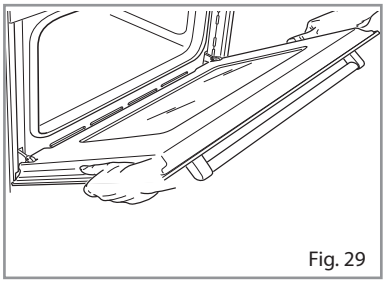


Fig. 29

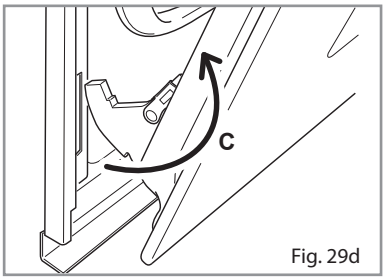


Fig. 29d

FOR THE INSTALLER

Location

The appliance may be installed in a kitchen, Kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.
The appliance must not be installed in a bed-sitting room of less than 20 m^3.
The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

Important

- The appliance should be installed by a qualified electrician in compliance with the laws in force in your country and in observation of the instructions supplied by the manufacturer.
  Failure to comply with this condition will render the guarantee invalid.
- Always disconnect the cooker from mains power supply before carrying out any maintenance operations or repairs.

The cooker must be installed no less than 50 mm away from any side wall which exceeds the height of the cooktop;
The appliance must be housed in heat resistant units.
The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.
Do not install the appliance near inflammable materials (eg. curtains).
If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

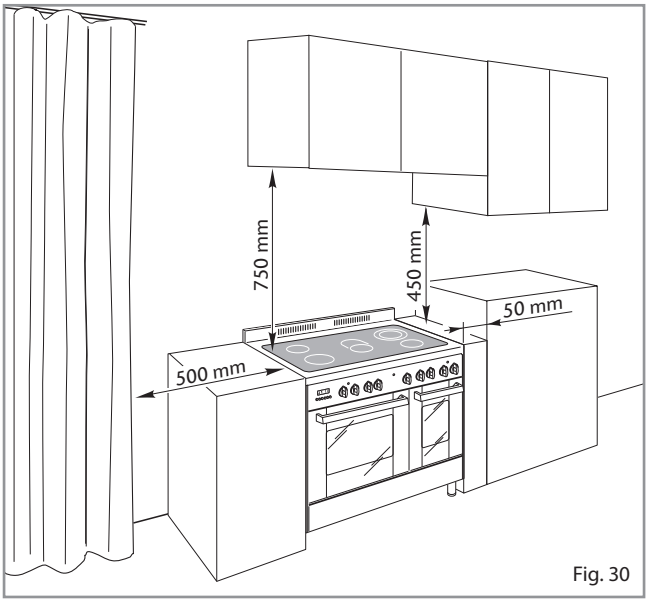


Fig. 30

Assembling the Backguard

Before installing the cooker, assemble the backguard **"V"** (fig. 31).
Please note that :
– The backguard **"V"** can be found packed at the rear of the cooker.
– Before assembling remove any protective film/adhesive tape.
– The backguard must be fixed to the cooktop using the three supports **"B"** supplied with the appliance (see fig. 31).

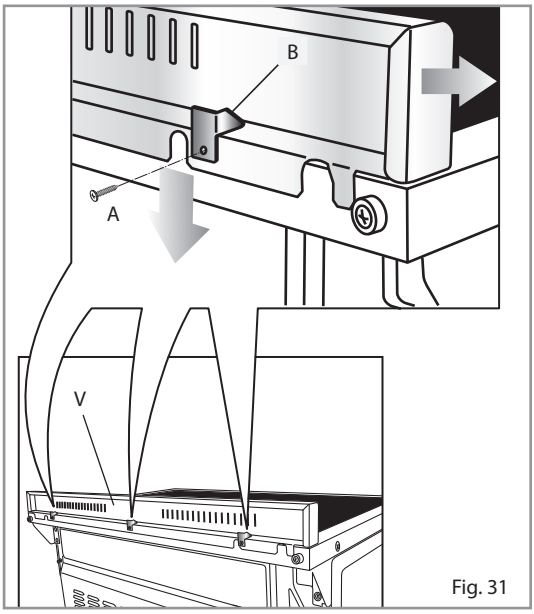


Fig. 31

Fitting the Adjustable Feet

– The adjustable feet must be fitted to the base of the cooker before use.
– Rest the rear of the cooker an a piece of the polystyrene packaging exposing the base for the fitting of the feet.
– Fit the 4 legs by screwing them tight into the support base as shown in picture 33.

WARNING
When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 34).

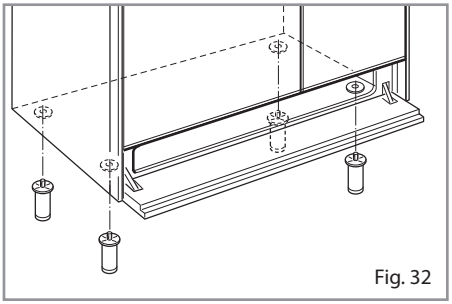


Fig. 32

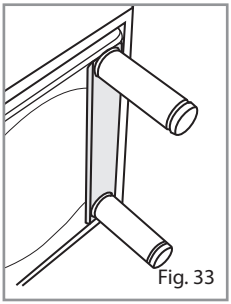


Fig. 33

Warning
To move the cooker always ensure two people carry out this manoeuvre to prevent damage to the appliance (fig. 34).

Warning
Be careful: do not lift the cooker by the door handle (fig. 35).

Warning
When moving cooker to its final position **DO NOT DRAG** (fig. 36).
Lift feet clear of floor (fig. 34).

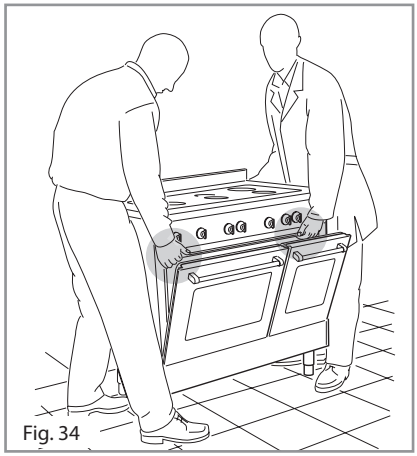


Fig. 34

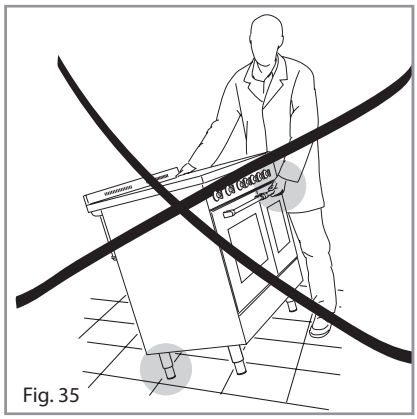


Fig. 35

Levelling the Cooker

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 37).

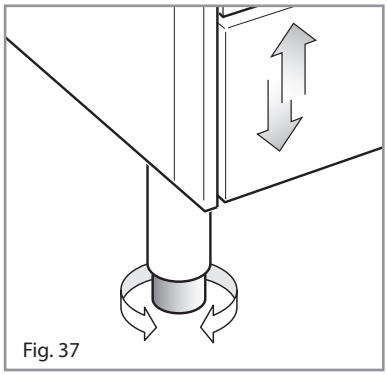


Fig. 37

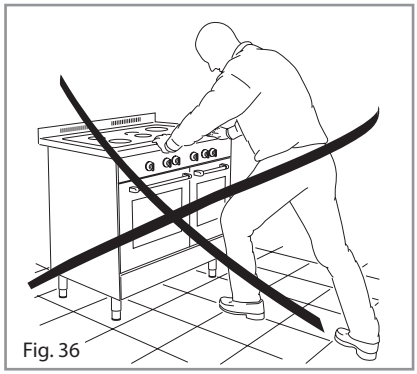


Fig. 36

ANTI-TILT BRACKET

Important!
To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted.
   Please follow the indications given in fig. 38.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

   Important!
   Before drilling the holes, check that you will not damage any pipes or electrical wires.
3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 38.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

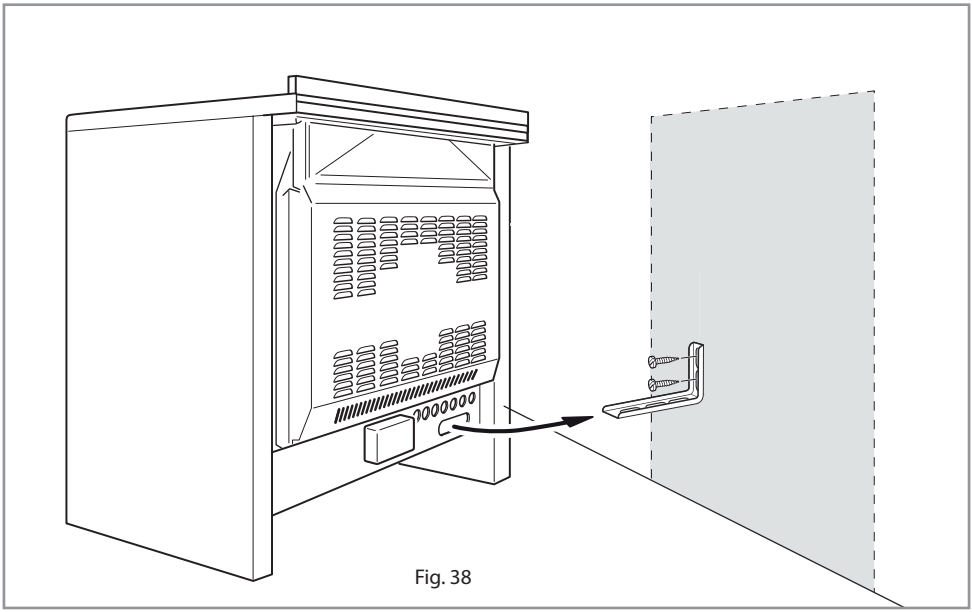


Fig. 38

Electrical Installation

IMPORTANT: The cooker must be installed in accordance with the manufacturer's instructions.

Incorrect installation, for which the manufacturer accepts no responsibility, may cause injury to persons, animals or equipment.

For Your Safety Please Read the Following Information:

- **Connection to the mains must be carried out by qualified technician in accordance with current regulations.**
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The cooker can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch any hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the cooker has been installed, the switch must always be accessible.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system, call an expert.
He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

- **The connection of the appliance to earth is mandatory.**
  The manufacturer declines all responsability for any inconvenience resulting from the none observance of this condition.

IMPORTANT: this cooker must be connected to a suitable double pole control unit adjacent to the cooker.
No diversity can be applied to this control unit.

Before carrying out any work on the electrical parts of the appliance, the appliance must first be disconnected from the electrical supply.

Connecting the power cord must be entrusted to skilled personnel in accordance with the instructions supplied by the manufacturer and in compliance with established safety standards.

Connecting the Mains Cable

To connect the feeder cable to the cooker it is necessary to:
– Remove the two screws that hold shield **"A"** behind the cooker.
– Open completely the cable clamp **"D"**.
– Insert the mains cable (see FEEDER CABLE SECTION) into the cable clamp **"D"**.
– Connect the phase and earth cables to terminal **"B"** according to figs. 40 - 41.
– Pull the feeder cable and block it with the cable clamp **"D"**.
– Re-mount shield **"A"**.

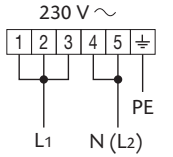
Feeder Cable Section

"TYPE H05RR-F or H05VV-F"

230 V~ 3 x 6 mm²

(**) – Connection with wall box connection.
– Diversity factor applied.
– A diversity factor may be applied to the total loading of the cooker only by a suitable qualified person.

Fig. 40



PE ⏚ Earth
N Neutral
L Live

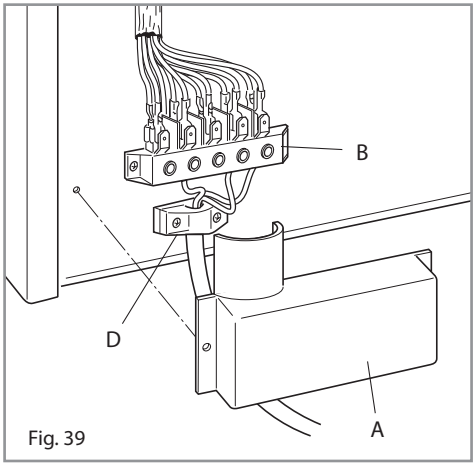
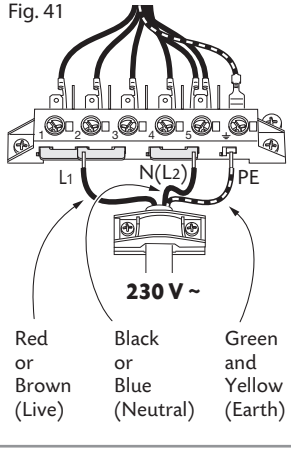


Fig. 39

Fig. 41



Appliance Servicing

CDA provide a quality and effective after-sales service to cover all your servicing needs.
Please attach your receipt to this page for safekeeping.
Please help us to help you by having the following information available when booking a service-call:
1. Model type, make and model – see the product data plate.
2. Evidence of installation / purchase date
3. Retailer where appliance was purchased
4. Clear and concise details of the fault
5. Full address including postcode and any contact phone numbers

Contact Telephone Numbers
CDA Customer Care Department
– Telephone: 01949 862012
– Fax: 01949 862003
– Email: service@cda.eu

Cod. 1104252 - ß3

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Please contact our Customer Care Department, or for Service on the details below.

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